



KUPRUM  
ARTISANALE

USER'S MANUAL

# MANUAL INDEX

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Congratulations on purchasing Kuprum copperware which will give you professional and consistent cooking results in your kitchen, and beautiful aesthetics in your home.

## 1) BEFORE FIRST USE

Remove all packaging, stickers, labels and tags. You must wash the product in warm, soapy water, rinse and dry thoroughly. This is essential to clean away any production residues.

## 2) KUPRUM COOKWARE LIFETIME WARRANTY

From the date of purchase, Kuprum offers lifetime warranty for manufacturer's defects on cookware items. We will replace any cookware item with the same or similar item, if the item falls under normal use even though the provided care instructions have been followed correctly. This excludes damage caused by misuse or abuse and for commercial use. Minor imperfections and slight color variations are normal. Copper will naturally darken and change color and this is not covered by our warranty. This warranty does not apply to the tin-lining. The lifetime warranty covers the original retail consumer purchaser, or a consumer who receives the cookware new and unused as a gift. Your statutory rights are not affected by any statements in this document.

## 3) USE AND CARE INSTRUCTIONS

- Please read these instructions carefully to obtain the best results from this product.

- Please retain these "USE AND CARE INSTRUCTIONS" for future reference.

## 4) CARE INSTRUCTIONS FOR YOUR COPPERWARE

- Do not use your copperware in dishwasher.
- Kuprum copperware should never be used in a microwave.
- Do not use metal utensils on the tin-lined surface.
- The use of scouring pads, steel wool, abrasive cleansers, bleach and/or oven cleaners is not recommended and can damage your copperware.
- Bleach will erode the material and should not be used on any Kuprum copperware.
- Acidic substances may react with your copper product. Do not use untinned products with acidic substances.

### A. CLEANING YOUR COPPERWARE

- Hand washing is strongly recommended. For regular care, clean your copperware with hot water, liquid detergent and a sponge. Scouring powder, scouring pads or harsh detergents are not recommended.
- Do not use steel wool, scouring pads or harsh detergents. Nylon scrubbing pads are safe. It is best to use warm water and a mild detergent.
- Do not clean your copperware in dishwasher.
- Never use bleach or chlorine based products on your copperware, even when diluted.
- In order to prevent water spotting, rinse in hot water and dry immediately after washing.

- Copper will naturally darken without regular polishing. It is ok to let the exterior part of copper darken with age. A quality copper polish is recommended to maintain its warm glow. To maintain a shiny surface, clean after every use with a copper cleaner.
- If the tin lining should be renewed, it should be performed manually by using the traditional flame/blotter method. The material for lining should be 100% pure certified tin.

## 5) CARE INSTRUCTIONS FOR YOUR COOKWARE

In order to keep your pans in the best condition and under warranty:

- Do not use high heat for a long period of time.
- Do not leave empty pan on a heated burner for an extended period of time.
- Do not use your cookware in dishwasher.
- Do not use metal utensils on the tin-lined cooking surface.
- The use of scouring pads, steel wool, abrasive cleansers, bleach and/or oven cleaners is not recommended and can damage your cookware.
- Bleach will erode the material and should not be used on any Kuprum cookware.
- Misuse of your cookware will void your lifetime warranty.

### A. GENERAL SAFETY ADVICE FOR YOUR COOKWARE

- Kuprum cookware should never be used in a microwave.

- It is not recommended to use these pans for deep frying (e.g. chips, samosas etc.). Care should always be exercised when cooking with oil, the pan should not be overfilled or too high a heat used.
- To avoid spillage, do not fill the pans more than two-thirds full.
- Never leave the handle of your pan sticking out over the edge of the hob/stovetop.
- Use a lid to prevent burns caused by splashing.
- It is recommended to use oven gloves when holding side handles and knobs as well as when removing pans from the heat.
- Exercise due care when cooking near children, animals and certain handicapped people. Never put a hot pan on the floor or near the edge of a kitchen surface. Let it cool down and keep out of reach.
- Never leave food cooking unattended.

## B. USING YOUR COOKWARE

- Never heat fat or oil to the extent that it smokes, burns or turns black.
- Never heat an empty pan or leave it to boil dry as this may cause discoloration or damage to the pan..
- It is recommended adding oil, butter or margarine to the cold pot, just enough to cover the bottom surface.
- As the copper pans distribute heat quickly and evenly, you may find cooking with a lower heat setting is sufficient.

- Never overheat your pan as this may cause a discoloration. In order to know if your pan has reached the right temperature, you can choose one of the following tests :

**The water drop test:** let a water drop fall into the pan. If the water drop forms a marble that easily rolls and moves all over the surface of the pan, then it is ready for the ingredients. If the water drop splashes on to the pan surface, then continue to heat your pan and do the test again.

**The butter test:** rub a teaspoon of butter over the inner surface of the pan. When the butter bubbles briskly (it should not turn brown), it is ready for the ingredients. If the butter turns brown, the heat setting is too high.

- In general overheating can cause the emission of fumes from pans and food. By following these care instructions, you will prevent the emission of fumes from pans and food that have been overheated.

- These fumes could be dangerous for animals with very sensitive respiratory systems such as birds. It is recommended that birds should not be kept in the kitchen.

- If the cookware is accidentally overheated the pan should not be moved but should be left to cool down first.

- Do not allow handles to directly contact with heat or flames as they may get hot.

- To avoid the occurrence of small dots or pits on tin-lined interiors, bring liquids to a boil before adding salt, then stir well. Or, add salt after food has started to cook. Pitting does not interfere with cooking performance

but can diminish the beauty of your cookware.

- Add salt to water only after it has come to a boil (to avoid salt grains attacking the steel).
- Avoid using your pans to store acidic, salty or fatty foods before or after cooking.
- Do not use metal utensils where there is a tin-lining.
- If tin-lining interior is weared, be cautious while cooking, because copper will react with certain acidic food.
- Be careful with your cookware while using it in oven. Tin starts to blister at approximately 460° F. Blistered tin needs to be retinned.

## C. CLEANING YOUR COOKWARE

- Hand washing is strongly recommended. For regular care, clean your pans with hot water, liquid detergent and a sponge. Scouring powder, scouring pads or harsh detergents are not recommended. Since food does not stick, the surface is extremely easy to clean without scrubbing. Do not use steel wool, scouring pads or harsh detergents. Nylon scrubbing pads are safe. It is best to use warm water and a mild detergent.
- Do not clean your cookware in dishwasher.
- Never put cold water into a hot pan or plunge hot cookware in cold water.
- Never use bleach or chlorine based products on your cookware, even when diluted.
- In order to prevent water spotting, rinse in hot water and dry immediately after washing.
- If you burn food in pans, fill them with warm water

and washing up liquid and leave to soak for about an hour. Afterwards wash them with washing-up liquid and a sponge. If soaking is not enough, scrub with a non-metallic scouring pad suitable for the purpose or use the above mentioned cleaning solutions.

- Copper will naturally darken without regular polishing. It is ok to let the exterior side of copper darken with age. A quality copper polish is recommended to maintain its warm glow. To maintain a shiny surface, clean after every use with a copper cleaner.
- If the tin lining should be renewed, it should be performed manually by using the traditional flame/blotter method. The material for lining should be 100% pure certified tin.

## 6) ENERGY EFFICIENCY

Some of the energy efficient cooking methods:

- Pans should cover the hob/cooker top ring or gas burner as close to the base diameter as possible.
- When using a gas burner, do not allow the flames to circle around the sides of the pan.
- The use of the lid when cooking considerably reduces energy consumption.
- Use the minimum amount of water in pans and bring to the boil quickly before reducing to a simmer.
- Choose a suitable sized flame or ring for the base of the pan and center your pan over the heat surface.
- Copper is an excellent heat conductor (392Wm<sup>°</sup>K). It cooks at lower temperature and reduces overheating. It is remarkable energy savings and enhances the beauty of your table.

## 7) HOB/COOKER TOP SUITABILITY

- Kuprum copper cookware collection is suitable for all hobs/cooker tops, except induction.
- Always dry the base of your cookware before cooking, especially if you use it on a ceramic or halogen hob/cooker top, otherwise the pan may stick to the hob/cooker top.
- Take care that your hob/cooker top and the base of the pan are perfectly clean and dry to avoid anything getting trapped between the pan and the hob/cooker top, thereby scratching the hob/cooker top.
- Avoid dragging pans across the surface - always lift the pans off.

## ICON INDEX



HAND MADE



QUALITY MATERIAL



HAMMERED BODY



TIN COATED



RECYCLABLE MATERIAL



EFFECTIVE HEAT-TRANSFER

## 8) SUPPORT

Your product contains valuable materials which can be recovered or recycled. You may leave it at a local civic waste collection point.

If you have any problems or queries please contact our Customer Relations Team first for expert help and advice, email [support@essensousa.com](mailto:support@essensousa.com)



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